

LIFE IN DISTANT SERBIA; HEAVY DUTIES OF THE WOMEN

'To Be Happy at Home Is the Ultimate Result of All Ambition,' and the Serbians Carry Out This Belief

By ELLEN ADAIR



Nowhere in the world is the love of home so keenly felt as in distant Serbia. And home-happiness is the greatest test of the greatest test of the greatest test...

In most of the villages and country districts when the sons marry, they nearly always settle with their wives near their parents, so that often the entire village is composed of members of one family, all dwelling together in peace.

And the Serbian families are thoroughly convinced of this fact. They unite to form regular communities, just as in ancient feudal times in England each community was governed by the eldest member.

He buys and sells for the whole community, keeps all the money carefully, dictates the conduct of the younger members, consumes or approves the property of their various members even selects the brides for the young men.

The Serbian women have to work hard to help in earning the daily bread for the family. It must be remembered that all the people of Serbia, whether young or old, are self-supporting.

As a matter of fact, Serbian women, in times of peace, work considerably harder than do the men. The wife not only does the cooking, looks after the children, manages the dairy, but spins and weaves and makes all the clothes for the whole family.

When she has dug up the clay, the Serbian housewife crumbles it into powder, works it into a paste with water, adds coarse hair, then molds and bakes it.

Many a woman in Serbia makes all the shoes and shoes required for the entire family, and all this without a murmur.

Shooting is a sport at which they all excel. It isn't exactly a sport, but real, hard, necessary work with them.

At the outbreak of war, innumerable cases came to the aid and eyes of the authorities of women donning the uniform of soldiers, and fighting side by side with their brothers, fathers and husbands in the ranks.

A letter reached me the other day from a woman doctor who is helping to fight the epidemic of typhus in Serbia just now. "Whenever we go we meet with the utmost kindness and courtesy," she writes.

The Serbians have always been famed for their generosity and hospitality. They delight in festivals and festivities of all sorts, and the poorer family will entertain any traveler in need of lodging.

Women in peaceful, prosperous America who sometimes are apt to grumble if any special pleasure is denied them, and who find it so difficult to realize the hardships and sufferings of the women in nearly every other country in the world at the present time, would do well to study the heroism and the fortitude displayed by these women at this time and be thankful for all their manifold blessings.

As for the women of the future, they will be glad to see the Serbian women who have to work hard to help in earning the daily bread for the family.

There is no more excuse for harping such a thing than there is for nursing wens or preserving simple fatty tumors; for modern surgery, despite the cunning insinuations of the fake "goutre specialist," is safe and efficient—and that is something no other alleged remedy for cystic goutre can claim to be.

QUESTIONS AND ANSWERS Gargle for Speakers and Singers Please suggest a simple astringent gargle which one doing much public speaking and singing may use to clear the voice.

Answer—Mix a dram of powdered alum with half a pint of barley water and add

CHINA DEEPLY MOVED BY THE PROPAGANDA OF PREPAREDNESS

Mrs. Fleck, Prominent Suffragist, Returned From Orient, Tells of Spirit Animating the People

ORIGINAL "PACIFISTS" Women of Ancient Country Cling to the Habits of Centuries Past

The same agitation for preparedness which is going on in this country is being carried on 5000 miles across the seas in China.

This is the testimony of a Philadelphia woman who has just returned from a six months' tour of China, Japan and the Philippines. She is Mrs. Annie Dick Fleck, a prominent suffragist, of 401 Chester avenue, formerly treasurer of the Philadelphia County Woman's Suffrage Association.

Mrs. Fleck went to China with her daughter, Miss Marian Fleck, who was engaged to marry Ross Corbin, a former Philadelphian, who is a civil engineer in the employ of the Standard Oil Company.

Mr. Corbin and Miss Fleck were married in Shanghai September 4 and live now in the Philippines. Mrs. Fleck made the trip home from the Philippines all alone in order to spend Christmas with her other daughter, Mrs. Leonard Seyffert, wife of the noted Philadelphia artist.

"Preparedness is the battle cry of China today," declared Mrs. Fleck. The country is undergoing a siege of propaganda which is endeavoring to arouse enthusiasm. China is fundamentally a peaceful country and the effect of her Christian attitude is held up to her as a powerful example of unpreparedness.

With the port of Tientsin and the colony of Kiaochow in the hands of Japan, it is not a difficult matter, China is the oldest nation in the world, but our modern methods of civilization to meet us on equal terms, she must become a military nation.

As for the change in the form of Government, which is impending at the time I was leaving, I fear that the average Chinaman, the coolie, does not know anything about the government under which he lives, and that the majority are absolutely uneducated.

"Her attitude toward the war? China has one hate only, Japan. To such an extent since the American flag has been taken off the Pacific, the Chinese make every effort to do their shipping on Japanese bottoms. Japanese bottoms are used only when no other is available.

Hoek Kong, the part of China that belongs to Great Britain, is the keystone of the passenger service and virtually controls the coming and going of all who must cross the Pacific on the way to the Eastern Hemisphere. But China is trying to divert shipping into the hands of her friends. "Perhaps the difficulty for her is to discover just who are her friends today."

WOMEN KEEP OLD HABITS "The women in China," and Mrs. Fleck said, "still keep up the old customs of their ancestors. I hear that there is a habit, among both the men and the women, of throwing off some of the old habits, but all the women I saw were followers of the old creeds. In Nanking, a city of 1,000,000 people, I was the first white woman to see a transient missionary to come into the town, and I was advised to go out only in a pique. Women came from their homes to look at me, and in their pantaloons and jackets, for only on the brief day does the Chinese woman wear skirts.

"The young women smear their hair with a thick black pomade and I hear that they have their foreheads so stretched out by the time they are 30 the majority are bald. And they still bind their feet. I saw a shoe sold to the Chinese woman," and Mrs. Fleck held out a red satin slipper, embroidered in blue and gold, and about five inches long. "The ankles are as thick as my feet; from beneath the toes hang a coil of un-like ankle and foot support the body, and by means of this extremity the Chinese woman walks."

JAPAN'S TRANSITION "Japan is undergoing another stage of development, and all the foreigners there say she is being Americanized. The Mikado, in the months preceding his coronation, made a tour of his country and made speeches from the back platform of his special train. We experience these tours so frequently that they make slight impression on us, but Japan is still overwhelmed by the modern methods of propaganda as practiced by the Mikado.

"The Japanese make very little about the war. I've been told that all the Germans in Japan are allowed many privileges and even the interned officers from the fort outside of Yokohama are treated as if they were Japanese officers. The Japanese officers trained in Germany have brought back such a good impression of German methods and German efficiency that the Japanese have a great deal of respect for their quarantined instructors."

"The Philippines, judging from what one can observe in a short visit," said Mrs. Fleck, "seem at peace with the present Administration. Of course, they want home rule, and every one believes in the independence of small nations will see the justice of their aim. The Hon. M. L. Quezon, the representative in Congress from the Philippines, is strongly for it and made many converts on the trip from the Philippines to Shanghai. The one difficulty is that if Manila is given autonomy, and the islands are best fitted for it, the smaller islands will demand it, too. And I don't think they are as ready as Luzon."

"Everywhere," said Mrs. Fleck, "there is a light on. And I've come back here for one here—the light for equal suffrage, and I'm prepared and ready to begin now."

HOOPS ARE DEVELOPED IN MANY INTERESTING WAYS

THE fashions this year are more discriminating than those of many seasons before. By this I mean that each particular stage of woman's realm—mild, matron, debutante, or "flapper"—has its peculiar and very appropriate attire. You don't see the younger generation running around in trains as they did a few seasons ago. They have their own attractive hoop-skirted, bouffant dance frocks, and they look quite out of place in any other style. The young matron may affect any number of charming toilettes, from long, clinging goldenrod satin models with metallic trains, to the smart all-black creations with very little bodice and transparent skirts.

The silhouette, to be truly fashionable this season, must vary according to the age of the possessor. A simple, waisted, or slightly flared property of the older woman, while the younger generation may affect a tight, clinging bodice—with wide, flaring skirts. This latter is achieved by means of the hoop skirt, which is used in many charming fashions. Hoops are not seen at the bottom of the skirt, like the minaret tines of a past season, they are seen in the heart-shaped arrangement, curving in at the front and back, and extremely wide at the hips. If the wide skirt is desired, the petticoat is a feather-bone hoop suspended from the waist line.

A new kind of this kind is shown in today's illustration, developed in apricot tones. It is an old-fashioned affair with quantities of fluffed sleeves, and a basque front. A real Irish lace tab is used at the back, and a wide ribbon at girdle. The skirt is very neat-made, quite full around the

bottom, with black velvet roses all around the hem, or where the hem ought to be. The effect is quite out of the ordinary, and has since been adopted by many of our best designers.

FRUIT CAKES AT CHRISTMAS AN OLD AND WELCOME GIFT

Now that the Christmas season is on the thoughts of the epicure naturally turn to fruit cake, for a well-made fruit cake is a gift par excellence. Many women use this as a means to make a bit of pin money, so here is the recipe, copyrighted by the New Orleans Picayune.

The requirements are cheaper when bought in bulk. Required—1/2 pound of graded lemon and orange peel, mixed; 1/4 pound of raisins; 1/4 pound of currants; 2 pounds of seeded raisins; 2 pounds of currants; a pound of citron; 4 pound of almonds, a nutmeg, a teaspoonful each of ground allspice and cinnamon; 1/2 teaspoonful each of ground mace and cloves; 1/2 pound of sifted flour, the zest of an orange, a small portion of cloves, juice of a lemon, an eighth of a tablespoonful of ground allspice, 2 teaspoonfuls of baking powder, 1/2 teaspoonful of salt, a wineglassful of good brandy, a wineglassful of sherry wine or Jamaica rum.

Prepare the fruits first. Pick over the raisins carefully, washing clean. Then cut the zest of the orange and the lemon very fine, almost to grating it. Dice the citron. Cut all the remaining fruits into quarter-inch dice, or into very small pieces. Beat the candied fruits, but the preserved variety is recommended because it makes a lighter cake and is more digestible. Beat the butter to a rich cream, then add the sugar, and beat until it becomes very light. Beat the yolks and the whites of the eggs together until they are very light also. Then add them to the butter and sugar, and beat some more until light. Sift the salt, baking powder and flour together, and gradually add it to the mixture, still vigorously beating. Now mix all your fruit together, dredging with flour so as to keep them apart, and add the spices to the batter. Mix well and add the brandy or rum. Beat all well together once more, then line a cake pan with buttered paper and turn the mixture into it. Bake in a very slow, steady oven for six hours, using the broom wisp test. When it comes out clean and dry the cake is done, and let it stand over night in the pan to cool. In the morning take it out and remove the paper. Take one pint of the best French brandy and a pint of the best champagne and one gill of orange, raspberry or strawberry syrup mixed with the wine. Set the cake in a stone pot of sufficient size and pour the mixture over it. Then set the cake in a cool place, and cover the top of the jar airtight with a piece of thin linen and set the cover on top. Let it stand for three weeks. At the end of that time remove the end of the cover and turn the cake, and let it stand for three weeks longer. Cooled cakes always let their cakes stand for at least six weeks before cutting. The above will make an 8-pound cake.

If the above fruit cake proves too expensive the recipe for plain fruit cake given below may be substituted. Required—A pound of brown sugar, 2 pounds of seeded raisins, 2 pounds of currants, a pound of citron, 4 pound of almonds, a nutmeg, a teaspoonful each of ground allspice and cinnamon; 1/2 teaspoonful each of ground mace and cloves; 1/2 pound of sifted flour, the zest of an orange, a small portion of cloves, juice of a lemon, an eighth of a tablespoonful of ground allspice, 2 teaspoonfuls of baking powder, 1/2 teaspoonful of salt, a wineglassful of good brandy, a wineglassful of sherry wine or Jamaica rum.

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Next spring, six of the beautiful creatures returned and nested on the island. The protection given the birds of Avery Island has lasted ever since, and now there are at least 2500 pairs of snowy herons there. Other herons and water birds have been attracted to the refuge, and Edward A. McIlhenny, who is the boy grown up, who rescued the first birds, estimates that not less than a hundred thousand birds make the island their spring nesting ground.

The island is no wilderness. A factory, a railroad station and a dozen houses are in the neighborhood of the pond where the birds flutter their exquisite plumage. But the birds are not afraid. They know that they are safe.

Bird refuges are being established on the coast of Florida. Mrs. Russell Sage being the donor of one. The refuges are being established in order to preserve the possibilities of preserving areas in which bird life shall be secure. In Yellowstone Park, of course, all life is safe—the wild creatures of the jungle, as well as the "little brothers of the air," as St. Francis of Assisi called them.

What a heavenly thing it would be if we could do as much for human beings as it is possible to do for birds. How wonderful it would be some genius would tell us how to make sanctuaries where human life would be safe and secure and happy and undisturbed; where the trees and the streams and the kind earth would yield food for the ailing; where there was not a single harmful animal or insect; where children could play without a thought of fear; where the world would yield food for the ailing; could repair for a time and live peacefully, finally.

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Marion Harland's Corner

Devotes Time to Invalids "If you have at any time any shut-ins or especial cases you wish looked into I shall be most glad to give them some of my time. Do not hesitate to call upon me or write to me."

"HELEN H. R." It is a valued member who makes the whole-hearted offer. She is eminently fitted for the mission in which she volunteers. It will be a privilege to pass her address over to the class to which she longs to minister.

Received an Air Cushion Now for a strain or two in a livelier measure. The keynote is ever the same, "It is (still) more blessed to give than to receive."

"I wish to thank the Corner for its kindness in sending my request for the air cushion to Mrs. H. W. I received it this morning, and thank you more than I can express. MRS. E. H. R."

Thank you for notifying us of the arrival of the air cushion. We were particularly desirous that you should get it. May it bring you all the comfort you anticipate!

For Study at Home "I come to you for help and advice. As to the first thing, could you please help me to get books for high school? Am not going to attend, but shall take up studies at home. When through with this I expect to take up the study of pharmacy. I am German, educated, but don't write and speak good English, as I have been but a short time in this country. Do you think I should try it, anyway? If somebody would lend me the books only I would appreciate it very favor much, would take the best of care and return them as soon as through with them. Could you please give me the names of books and authors I should read so as not to be entirely in the dark about American literature?"

Magazines, Cards and Patterns "Please help me to get rid of several dozens of magazines. They run all the way from 1800 until now. I also have a dozen paper patterns for embroidery, English and German Sunday school cards and a bundle of German Sunday school papers. I cannot pay charges on these, as I have not the means. There are at least two dozen paper patterns for embroidery cut from Sunday papers, also, I hope you will help me out. MRS. M. B."

The excellent magazines put at our disposal by this liberal soul are of fine quality and in good condition. The donation of embroidery patterns is but a degree less tempting. Do not forget "In the rush that requests for the signature of our friend must be accompanied by stamped and self-addressed envelope."

Boys' Club Needs Equipment "I am in charge of a newly organized boys' club in a church located in a congested and transient community. The church is unable to furnish enough equipment to carry on the work as it should be. I should like to accept assistance from any one interested. We need gymnasium equipment, indoor games and manual training tools, together with good reading matter. Might it be possible that some of your readers would have any of the above-named articles that they are not using and would be willing to give to us? The boys' ages range from 12 to 16 years. I should be glad to give more fully into detail with any one interested. "W. D. O."

A fine job is laid here to the hands of our Junior members. Let the task should seem what they would call "a big contract." Let me remind them again that "many littles make a muckle." Done into

DANCE GOWN OF FAILE

bottom, with black velvet roses all around the hem, or where the hem ought to be. The effect is quite out of the ordinary, and has since been adopted by many of our best designers.

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Handling and Marketing Eggs.

\$50,000,000 is lost annually through improper care, faulty packing and poor selling methods in the egg and poultry trade. H. Armstrong Roberts, the Editor of the Poultry Page of the Sunday Public Ledger, offers suggestions for saving millions of eggs. There is an important lesson to be drawn from this article in next Sunday's Public Ledger.

Will Give Moliere's Play in English The Kappa Chapter Sigma Pi, of the Temple University, tonight will present in English Moliere's play, "A Doctor in Spite of Himself," at the New Century Drawing Rooms, 124 South 12th street.

Millie and Her Millions (Copyright, 1915.) OF COURSE, WARM MILK IS BETTER THAN COLD—FOR THE COMPLEXION

"I HOPE YOU SLEPT WELL LAST NIGHT, ESTELLE." "OH! SPLENDIDLY! IT'S SO QUIET OUT HERE ON THE FARM."

"WELL, WHAT SHALL WE DO TO DAY?" "LET'S GO AND WATCH 'EM FEED THE PIGS."

"ANYTHING YOU SUGGEST WILL SUIT ME." "OH! I WOULDN'T DARE A COWNCE STOCK IT'S HORNS OUT AT ME."

"OUR COWS HAVE ALL HAD THEIR HORNS EXTRACTED." "SPEAKING OF COWS, ESTELLE, WHILE WE ARE HERE YOU OUGHT TOTRY WARM MILK BATHS."

"OH! YOU EXTRAVAGANT PERSON." "I TAKE ONE EVERY MORNING FOR MY COMPLEXION."

RECEIVED BY ESTELLE

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